

À la Carte Menu

Mouthfuls

Kale chip, malt vinegar, Balinese sea salt	25 ea
VG NF NG OF	
Fermented chilli cracker, smoked tomato tofu, pickled shallot	25 ea
VG NF GF	
Kare kuning sphere, chilli oil, fried shallot	30 ea
VG NF GF	
Sustainable yellowfin tuna tart, avocado, fresh wasabi	37 ea
NF SF NG LF	
Pearl oyster, finger lime, palm heart	40 ea
GF NF NG	
Kaluga imperial caviar and smoked fish cigar, seaweed ash	60 ea
NG NF SF OF	
Satay lilit, chilli ginger caramel, aromat crumble	32 ea
GF NF SF	
Babi guling croquette, bumbu mayo, puffed pork skin	35 ea
GF LF	
Chilled chicken curry, rice cracker, riata sphere	32 ea
GF NF SF	
Bacon & Egg en cocotte, brioche, truffle foam	35 ea
NG NF SF	
Chicken liver parfait doughnut, prune paste, elderflower	30 ea
NG NF SF	

Smalls

Crispy eggplant, yellow curry, coconut yoghurt	70
NF VG	
Stracciatella, confit tomatoes, seaweed	110
OF GF V NG	
Yuzu cured Hamachi, clam custard, yuzu ponzu	110
NF	
Chilled 40° salmon, pickled cucumber, kale furikake	140
LF NF SF	
Chargrilled octopus, smoked eel custard, oyster leaf	115
NF	
Beef rendang tartare, hand pressed coconut cream, sambal embe	130
NF SF LF GF	
Smoked duck breast, bitter cashew nut purée, kombucha	165
LF SF GF	
Kaluga Imperial caviar (30g), rye sourdough blini, smoked chive crème fraîche	1,600
NG NF SF	

Dietaries

GF-Gluten Free **LF**-Lactose Free **NF**-Nut Free **VG**-Vegan
NG-No Garlic **SF**-Shellfish free **V**-Vegetarian **OF**-Onion Free

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Main (Grilled)

Grilled King oyster and shitake mushrooms, confit egg yolk, hazelnut GF V	130
Burnt butternut pumpkin, pumpkin tofu, sunflower seed purée GF NF VG NG	130
Farmed barramundi, braised greens, seaweed beurre blanc NG NF SF	180
Sustainable prawn tails, laksa sauce, fermented chilli paste GF LF NF	180
Chicken, heritage rice porridge, sambal hijau foam GF NF SF LF	170
Suckling pig, creamed corn, apple mustard jus GF NF SF NG	215
Lamb Fillet, baby kalette, puy lentils GF NF SF NG	280
Wagyu sirloin, truffled cauliflower, beef jus GF NF SF NG	260
400g Stockyard sirloin, compound butter & jus GF NF SF NG	700
Roast Suckling pig leg, whey jus GF NF SF NG	650

Main (Garden)

Variations of beetroot, vanilla oil, candied cocoa nib GF NF VG NG OF	75
Cultured potato “risotto”, buttermilk crumbs GF NF V	70
Eggplant “en croute”, roast eggplant consommé, lentil emulsion NF NG V	75
Chilled greens, ham hock jelly, succulents GF NF NG	80
Chargrilled corn, hand pressed coconut milk, cashew sour cream GF VG NG OF	70
Fermented carrot and caraway tarte tatin, burnt rye cream NF NG V OF	75
Cacio e pepe gnocchi, parmesan custard, black pepper NF V NG OF	90

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